A' Cont'd

producing at least about a 6 log reduction in spore organisms;

filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute.

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2. (ORIGINAL) The method according to claim 1, wherein the plurality of bottles are made from a glass.

3. (ORIGINAL) The method according to claim 1, wherein the plurality of bottles are made from a plastic.

4. (ORIGINAL) The method according to claim 3, wherein the plastic is polyethylene terepthalate.

5. (ORIGINAL) The method according to claim 3, wherein the plastic is high density polyethylene.

6. (ORIGINAL) The method according to claim 1, further including capping the bottle with an aseptically disinfected lid.

7. (ORIGINAL) The method according to claim 1, wherein the plurality of bottles has an opening size to height ratio of less than one.

8. (ORIGINAL) The method according to claim 1, further including disinfecting the interior of the plurality of bottles with a hot hydrogen peroxide spray.

9. (ORIGINAL) The method according to claim 8, wherein disinfecting the interior of the plurality of bottles includes the application of the hot hydrogen peroxide spray for about 1 second and the activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

10. (ORIGINAL) The method according to claim 1, further including a feedback control system for maintaining aseptic bottling conditions.

11. (ORIGINAL) The method according to claim 1, wherein disinfecting is provided by hydrogen peroxide.

12. (ORIGINAL) The method according to claim 1, wherein disinfecting is provided by oxonia.

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13. (AMENDED) The method for aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

aseptically disinfecting the plurality of bottles;

filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute wherein disinfecting the outside surfaces of the plurality of bottles is provided by hydrogen peroxide.

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14. (ORIGINAL) The method according to claim 15, wherein disinfecting the outside surface of the plurality of bottles includes about 1 second for the application of the hot hydrogen peroxide spray and about 24 seconds for the activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air.

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15. (ORIGINAL) The method according to claim 1, wherein disinfecting the outside surfaces of the plurality of bottles is provided by oxonia.

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16. (ORIGINAL) The method according to claim 1, wherein the step of filling the aseptically disinfected bottling further comprises: filling the aseptically disinfected bottling at a rate greater than 360 bottles per minute.

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17. (AMENDED) The method for asepctically bottling aseptically sterilized foodstuffs comprising the steps of:

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providing a plurality of bottles;

filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs wherein the aseptically sterilized foodstuffs are sterilized to a level producing at least about 12 log reduction in *Clostridium botulinum*; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute.

A5

18 ~~19~~. (AMENDED) The method for aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute, further including disinfecting the interior of the plurality of bottles with a hot hydrogen peroxide spray wherein the residual level of hydrogen peroxide is less than about .5ppm.

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19 ~~21~~. (AMENDED) A device for aseptically bottling aseptically sterilized foodstuffs having at least about a 12 log reduction in *Clostridium botulinum* comprising:

means for providing a plurality of bottles;

means for aseptically disinfecting the plurality of bottles;

means for aseptically filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs; and

means for filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute.

Please add the following new claim:

20. (NEW) A method for aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

aseptically disinfecting the plurality of bottles to a level producing at least about a 6 log reduction in spore organisms;

filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs wherein the aseptically sterilized foodstuffs are sterilized to a level producing at least about a 12 log reduction in *Clostridium botulinum*; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute, further including disinfecting the interior of the plurality of bottles with a hot hydrogen peroxide spray wherein the residual level of hydrogen peroxide is less than about .5ppm.

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